

## DETAILS OF INSPECTION VIOLATIONS

		REF.	POINTS	CRITICAL
1	MAIN GALLEY – DECK 5 – GLASSWASH	26	3	Yes

TWO PREVIOUSLY CLEANED SOUP BOWLS WERE FOUND STORED AS CLEAN. ONE PREVIOUSLY CLEANED PLASTIC PLATE COVER WAS FOUND SOILED AND STORED WITH CLEAN.

*Warewashing personnel have been reinforced in each warewash section to include one person responsible to control output quality - and to return any imperfectly washed item to the complete cycle.*

2	MAIN GALLEY – DECK 5 - POTWASH	29	0	Yes
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THE HANDWASH SINK WAS BLOCKED BY TWO DECK STANDS. THIS ITEM WAS CORRECTED DURING THE INSPECTION.

*The carabotini (stainless steel pallets) which were in front of the handwash sink are now repositioned out of the handwash area. Personnel are aware of the requirement that is part of the sanitizing control checks for this area.*

3	MAIN GALLEY – DECK 5 – POTWASH	26	3	Yes
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THREE PREVIOUSLY CLEANED LARGE PANS WERE SOILED WITH FOOD DEBRIS AND STORED AS CLEAN.

*Warewashing personnel have been reinforced in each warewash section to include one person responsible to control output quality - and to return any imperfectly washed item to the complete cycle. Every item processed through the potwash is now individually inspected after being placed out for air-drying.*

4	CREW GALLEY – POTWASH	26	3	Yes
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THREE PREVIOUSLY CLEANED LARGE PANS WERE FOUND SOILED AND STORED AS CLEAN.

*Warewashing personnel have been reinforced in each warewash section to include one person responsible to control output quality - and to return any imperfectly washed item to the complete cycle. Every item processed through the potwash is now individually inspected after being placed out for air-drying.*

5	CREW GALLEY	26	3	Yes
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THREE PREVIOUSLY CLEANED DEEP FAT FRYER COILS WERE SOILED WITH A MODERATE AMOUNT OF CARBONACEOUS MATERIAL

*These coils appeared to have been burnt rather than covered with any food particle. As advised during the inspection, the element resisted scrubbing, scraping and chemical treatment. It is now being mechanically scraped by the Engineer room, but if the element cannot be cleaned perfectly, it will be replaced. The manufacturer has been contacted to provide a less expensive solution.*

6	POTABLE WATER – SPAS	10	0	No
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WHEN THE MONTHLY SEDIMENTATION TEST IS MADE FOR THE SPA SAND FILTERS, THE ENGINEERS STATED THAT THEY TAKE A SAMPLE OF THE TOP LAYER OF SAND ONLY. THE WRITTEN PROCEDURE CORRECTLY REQUIRES THE SEDIMENTATION TEST TO BE MADE OF A CORE SAMPLE OF SAND.

*The Sanitation Engineer is now using a hollow pipe that is inserted into the sand, turned-to-grab, and removed to produce the required sample from the core.*

7	LIDO – BUFFET PORT AND STARBOARD	33	0	No
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AN UNFILLED HOLE IN THE BULKHEAD WAS PRESENT BENEATH THE HANDWASH STATION PORT, WHERE THE POTABLE WATER LINES PENETRATE. A GAP WAS PRESENT ON THE AFT/STARBOARDSIDE BULKHEAD, WHERE THE WATER LINE PENETRATION WAS FILLED BUT NOT PROFILED SMOOTH.

*The filling from the specified opening in the bulkhead has now been removed, the area cleaned perfectly, refilled with appropriate material and sanded to a smooth, easily cleanable finish.*

8	LIDO – GALLEY POTWASH	22	0	No
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DURING ACTIVE USE, THE RINSE CYCLE FOR THE POTWASH MACHINE WAS ONLY 18 SECONDS, WHILE THE MANUFACTURER'S DATA PLATE SPECIFIED A RINSE CYCLE MINIMUM TIME OF 24 SECONDS.

*After three consecutive time tests on every warewash machine on board, it was discovered that two other machines also varied in the cycle time by between 2 and 4 seconds. The manufacturer has been contacted to provide adjustment according to the original specifications. This operation will be performed at the first opportunity in Europe. All warewashers have been instructed to report any variations (temperature and cycle time) between machines and the data plates.*

## DETAILS OF INSPECTION VIOLATIONS

		REF.	POINTS	CRITICAL
9	LIDO – BEVERAGE STATIONS	21	0	No

THE POWER CORDS TO THE BULK MILK DISPENSERS AT THE PORT AND STARBOARD SIDE BEVERAGE STATIONS WERE COILED AND SETTING ON THE COUNTERS, MAKING THE COUNTERS DIFFICULT TO CLEAN.

*The Power Cables have already been shortened and clipped out of contact with the counters.*

10	LIDO – BEVERAGE STATIONS	16	0	Yes
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MILK IN A HOT MILK DISPLAY/SERVICE DISPENSER ON THE STARBOARD BEVERAGE STATION HAD A PRODUCT TEMPERATURE OF 130°F

*The dispenser has a thermostat and is functioning and adjustable. The food safety controls for this area now have an added checkbox that requires a physical temperature check to show at least 140°F*

11	PERGOLA (Pool Aft) BAR	16	0	Yes
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A FULL CONTAINER OF MILK SETTING IN A FRONT BAR ICE BATH HAD A TIME CONTROL LABEL WITH A START DATE OF 15 MAY AT 0700 AND A DISCARD DATE OF 16 MAY. A REVIEW OF THE SHIP'S TIME CONTROL PLAN REVEALED COLD MILK IS UNDER TIME ONLY AS A PUBLIC HEALTH CONTROL.

*Time is used as the control at all bars because of the small quantity of milk held for immediate use. The control sheets have been clarified to indicate the 4-hour discard time, and all bar personnel have put this into immediate effect.*

12	FOOD SERVICE GENERAL - THERMOMETERS	20	2	No
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FOOD PROBE THERMOMETERS FOR 5 STAFF MEMBERS WERE TESTED FOR ACCURACY (BARS, SOUS CHEF, CREW GALLEY, PROVISIONS AND BAKERY). THREE OF THE FIVE TESTED WERE 12°F, 5°F AND 7°F LOWER THAN THE 32°F EXPECTED.

*Every food handler in every department has received re-training – and has been required to demonstrate – the method to calibrate spear-type thermometers. A Standard Procedure that graphically demonstrates this requirement is in force.*

13	FOOD SERVICE GENERAL	16	0	Yes
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THE WRITTEN TIME ONLY, AS A PUBLIC HEALTH CONTROL PLAN, DID NOT PROVIDE ANY SPECIFIC SERVICE TIMES FOR MEALS IN THE VARIOUS CATERING SPACES, SO IT WAS NOT CLEAR WHEN THE DISCARD TIMES SHOULD BE.

*The Standard Procedure for time as a control for hot and cold food preparation and presentation has now been amended to include specific 'end times' for all meals. This provides a safe discard limit for all food sent out for service or display.*

14	COFFEE CORNER	16	0	Yes
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A HALF-FILLED CONTAINER OF MILK SETTING IN THE BAR FRONT ICE BATH HAD A TIME CONTROL LABEL WITH A START DATE OF 15 MAY AT 0900 AND A DISCARD DATE OF 16 MAY AT 0900. A REVIEW OF THE SHIP'S TIME CONTROL PLAN REVEALED COLD MILK IS UNDER TIME ONLY AS A PUBLIC HEALTH CONTROL.

*Time is used as the control at all bars because of the small quantity of milk held for immediate use. The control sheets have been clarified to indicate the 4-hour discard time, and all bar personnel have put this into immediate effect.*

15	MEDICAL – RECORD KEEPING	02	0	No
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THE GASTROINTESTINAL ILLNESS SURVEILLANCE LOGS FROM SEVERAL PREVIOUS CRUISES WAS INCOMPLETE. BEGINNING AND END DATES FOR CRUISES, PASSENGER AND CREW TOTALS, PAGE NUMBER, NUMBER OF EPISODES OF DIARRHEA, AND NUMBER OF EPISODES OF VOMITING WERE NOT PROVIDED AS REQUIRED.

*This was an oversight on the part of the medical personnel, as all logbooks have fields to specify the material required. To ensure all records are completed correctly, these logbooks are now presented nightly to the Hotel Manager for verification, with a requirement that all fields are completed as required. The medical personnel have been advised and corrective action has been taken.*

16	COMMENT – CORRECTIVE ACTION	*	0	No
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IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 – 5 POINTS) WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE THAT WILL BE SENT TO USPHS/VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: [VSP@CDC.GOV](mailto:VSP@CDC.GOV)

USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME – CAS – (INSERT INSPECTION DATE).